

Starters

Classic Caesar Salad

Anchovies, parmesan cheese, house made croutons 8.5

Garlic Toast San Francisco's best 3.5

Zucchini Wedges, *golden fried, chipotle aioli* 7.5

Escargot *Classic in the shell, garlic butter* Six 9.5 Twelve 18.5

Monterey Calamari Fritti *Classic tartar sauce* 8.5

Dungeness Crab Cakes *Corn relish, chipotle aioli* 9.5/16.5

Golden Fried Butterflied Mexican Shrimp (4) 9.5

Shrimp Wrapped in Prosciutto di Parma (6) 14.5

Fresh Oysters Rockefeller *Creamed spinach, Pernod minimum four* each 2.45

Pickled Pigs Feet *From traditional recipe* 6.5

Prosciutto di Parma 8.5

Dungeness Crab Cocktail 9.5

Wild Mexican Shrimp On Ice Minimum four each 2.25

Fresh Oysters On the Half Shell *Mignonette, cocktail sauce minimum four* each 2.25

(Eating raw shellfish may pose a health risk to some people)

French Onion Soup *Gratinee* 7.5

Split Pea Soup, *smoked ham hocks* 6.5

Mixed Field Greens & Romaine, *Choice of dressing* 6.5

Wedge Salad, *Petite Iceberg lettuce, blue cheese dressing* 8.5

Classic Caesar 8.5

Steak Cobb Salad

Grilled tenderloin, bacon, blue cheese, egg, onion, tomato, blue cheese dressing 19.5

Crab and Shrimp Louie Salad

Dungeness crabmeat, wild Mexican shrimp, avocado, Louie dressing 19.5

Pastas

Large House made Ravioli *Spinach, meat, ricotta cheese, tomato meat sauce* 14.5

Fettuccine Alfredo Classic *Cream, butter, imported Italian Parmesan cheese* 13.5

Spaghetti & Meat Balls *House-made tomato sauce, freshly grated parmesan* 14.5

Macaroni & Cheese *5 cheeses* 7

Deficit Busting Dinner

\$38.00

Choice of

Mixed Greens or Caesar Salad

Choice of

**Filet Mignon 8oz, New York Cut Steak 12oz,
Boneless Ribeye 12oz or Rack of New Zealand Lamb**

Choice of One Accompaniment

Choice of Dessert

A 17% taxable service charge will be added to your bill.
This allows for a fair distribution to non-management employees
between the service staff (tipped employees) and the kitchen staff (non-tipped employees).
This distribution shows the entire staff how appreciated they are.
Any additional tips will stay directly with your server.
Thank you for your understanding and patronage.

*Sales tax will be added to all items served and the service charge. Not responsible for lost or stolen items.
Visa, MasterCard, American Express, Diners Club, Discover, JCB credit cards only. No personal checks.*

World Famous Steaks

Alfred's Steakhouse exclusively uses aged (4 to 6 weeks) primal cuts of beef from specially selected corn-fed, top choice grade or higher cattle. All our steaks come from beef that has been raised on grass and finished on grass & corn. All our steaks are hand cut. There are **no rubs, salts or peppers used**, unless otherwise stated. In our broiler we use Mesquite charcoal from Mexico -the Iron Wood of the West- for its high heat qualities to seal in the flavors and juices of our aged steaks. Alfred's uses steaks from cattle that are **naturally** raised without hormones or antibiotics – '**never-never beef**'. All the **tenderloin** (filet mignon) meat comes exclusively from **grass-fed cattle**. All weights are approximate, before cooking.

Choose One Accompaniment:
(Unless otherwise stated)

Creamed Spinach
Garlic Mashers

Fresh Vegetables
Baked Potato

Fries
Housemade Ravioli

Complimentary Sauces: (choice of one, served on the side)

Pepper *Garlic* *Béarnaise*

Chimichurri

Creamy Horseradish

DF Spicy

From The Mesquite Broiler

Steak Burger

12 oz Steakburger,
Apple wood smoked bacon, cheddar cheese, onion strings, fries 16.5

Tenderloin en Brochette

Tender pieces of filet mignon skewered with apple wood smoked bacon,
Onion, red bell pepper, & sautéed mushrooms 24.5

Filet & Shrimp Filet Mignon 6oz & 3 golden fried shrimp 25.5

Ribeye Steak Boneless rib steak, aged 28 days, 16oz 30.5

New York Sirloin Boneless, aged 28 days, 16oz 30.5

Tuscan T-Bone alla Fiorentina

Marinated dry-aged T-bone, 18oz, with rosemary, garlic, olive oil,
Sautéed spinach, fries 32.5

Alfred's Steak Bone-in New York cut, aged 28 days, 20oz 32.5

Filet Mignon Most tender of all cuts 10oz 34.5

Chicago Rib Steak Bone-in, most flavorful, 30 oz 41.5

Porterhouse Steak King of Steaks, aged 28 days, 30oz 42.5

New Zealand Lamb Rack Rosemary herb crusted 27.5

Wild Mexican Shrimp 21.5

Fresh Salmon Fillet 23.5

From The Skillet

Savory Beef Stew in Sourdough Boule

Served with Mixed Green Salad 16.5

Wild Calamari Steak

Panko crusted, tartar sauce 16.5

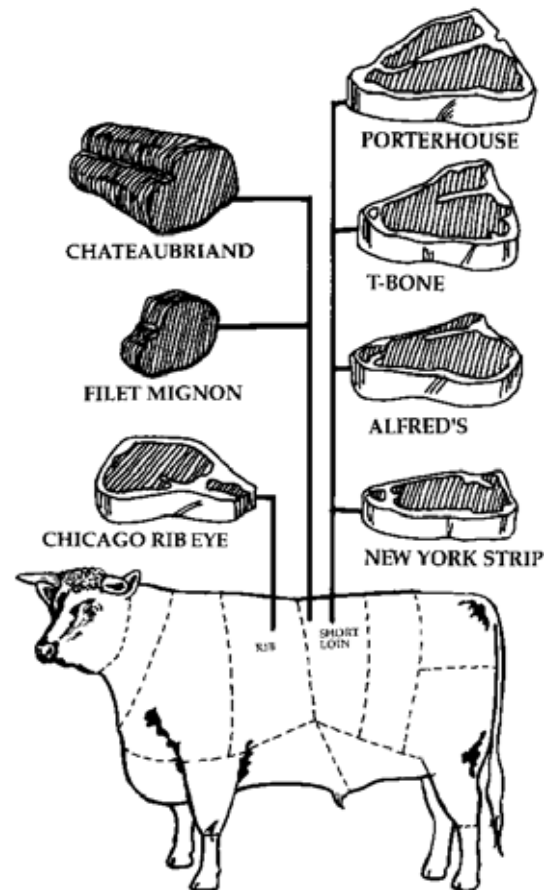
Classic Joe's special

Ground sirloin, egg, spinach, onions
Mushrooms, fries 18.5

Veal Osso Buco Classic Alfred's recipe, polenta 19.5

Lobster Tail

10-12 ounces, drawn butter AQ



Small Plates

Enough for Two

Creamed Spinach 4

Fresh Vegetables 4

French Fries 4

Garlic Mashers 4

Baked Potato 4

House Made Ravioli 6

Sautéed Wild Mushrooms 7

Sautéed Chopped Spinach, garlic 5

Onion Strings 4

Sautéed Red Onions 5

Mac & Cheese 7

Smother your Steak

Sautéed Red Onions &
Mushrooms 6

A plate charge of \$6 will be added for all split entrees, \$2 for all split salads.